



TOP WINE AWARD:

INT'L WINE & SPIRITS COMPETITION  
BRONZE MEDAL - 2015

LONG BEACH GRAND CRU  
GOLD MEDAL - 2013

ULTIMATE WINE CHALLENGE  
90 POINTS. EXCELLENT.  
HIGHLY RECOMMENDED - 2014

LA INT'L WINE COMPETITION  
SILVER MEDAL - 2014

JAMES SUCKLING  
90 POINTS - 2015

## CA' BOLANI PINOT GRIGIO

Friuli Aquileia DOC

### VINIFICATION AND MATURATION

The grapes are machine harvested, and in order to minimize extraction of color and tannins, they are gently pressed. After fermentation, the Pinot Grigio matures in 30,000-liter stainless steel tanks for six to seven months. Additional aging then takes place in the bottle for three to six months.

### COLOR

Bright straw yellow with a slight coppery tinge.

### BOUQUET

Excellent balance of peach, pear and minerals, with notes of blanched almonds, acacia and gardenia flowers.

### PALATE

Full and well-balanced, reveals mouthwatering yellow peach and savory minerals, leading to a long and refreshing finish.

### FOOD COMBINATIONS

Light fish and seafood dishes, Caesar salad, and an array of artisanal cheeses.

### PRODUCTS BY CA' BOLANI

Aquilis Sauvignon DOC

Pinot Bianco DOC

Prosecco DOC

Sauvignon DOC

**Pinot Grigio DOC**

Refosco dal Penducolo Rosso



### APPELLATION

Friuli Aquileia DOC



### ALCOHOL LEVEL

12,5%



### AREA

Aquileia, Friuli



### SERVING TEMP.

550°F - 54°F



### GRAPES

100% Pinot Grigio



### BOTTLE SIZE

750 ml - 375 ml



PRODUCED AND ESTATE-BOTTLED BY:  
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CERVIGNANO DEL FRIULI - UDINE - ITALY

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